





































HOT BAR SEASONAL MENU

VEGAN: 
 MADE WITHOUT GLUTEN: 

DAILY HOT BAR BREAKFAST

from 8–10 a.m. with made-from-scratch favorites like...

- Lemon Blueberry Bread Pudding
- Vegan Biscuits
- Enchilada Breakfast Bake
- Shakshuka
- Peach Baked Oatmeal

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Brunch	Italian	Tex Mex	Indian	Southern Day	South Asian	Mediterranean Day
Shakshuka 	Pasta Pomodoro	Black Bean Enchilada	Chicken Tikka Masala 	Red Bean Gumbo  	Yellow Curry Potatoes  	Lemon Chicken Tagine 
Vegan Biscuits & Gravy 	Three Cheese Lasagna	Yellow Rice & Beans  	Saag Paneer 	Parmesan Creamed Corn 	Indian Lentils & Veggies  	Spiced Fish Tagine 
Peach Baked Oatmeal	Ratatouille  	Chicken Enchilada	Garbanzo Stew  	BBQ Pork	Sweet Potato Coconut Curry  	Greek Potatoes with Feta 
Cheesy Sausage Breakfast Bake	Eggplant Parmesan Bake	Pork Chili Verde	Palak Dal	Southern Sautéed Kale  	Coconut Rice	Chef Sameh Wadi's Slow-Cooked Green Beans  
Kimchi, Potato & Carrot Hash 	Kale, Sausage & White Beans 	Chipotle Black Eyed Peas  	Chana Masala  	Creole Yam Wedges  	Chicken Curry  	Harissa Eggplant with Dill & Chickpeas 